

# Recipe Prep Sheet

## 990379 - Corn Salad

Recipe HACCP Process: #1 No Cook  
 Source: DCPS  
 Number of Portions: 10  
 Portion Size: 1/2 cup

Ingredient #	Ingredient Name	Measurements	Instructions
990624	Corn, Cut, Frozen, 1/30lb, GFS	5 cup	1. Allow corn to thaw 2. Chop onions and peppers 3. Mix seasonings, vinegar and oil together 4. Toss corn, onion, and together with the oil mixture 5. Place 1/2 cup into a 5.5oz souffle cup  CCP: Cover, date, label, and refrigerate at 40°F or lower until ready for service.  Save leftovers for up to three (3) days.
011282	ONIONS, RAW	1/2 CUP, chopped	
990569	Vinegar, Distilled, White, 4/1gal, Gordon Choice	3 tbsp	
990571	Oil, Olive and Soy Blend, 6/1gal	3 tbsp	
990577	Salt, Iodized, 18/2.25lb, GFS	1/2 tsp	
990502	Seasoning, Italian Herb, 1/6oz, Trade East	2 tsp	
011333	PEPPERS, SWEET, GREEN, RAW	1/2 CUP, chopped	

\*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories <sup>1</sup>	117.190 kcal	Total Fat	4.971 g	Total Dietary Fiber	1.763 g	Vitamin C	*6.582* mg	38.174% Calories from Total Fat
Saturated Fat <sup>1</sup>	0.608 g	Trans Fat <sup>2</sup>	0.000 g	Protein	2.402 g	Iron	*0.043* mg	4.667% Calories from Sat Fat
Sodium <sup>1</sup>	120.568 mg	Cholesterol	0.000 mg	Vitamin A	*27.725* IU	Water	*14.124* g	0.000% Calories from Trans Fat
Sugars	2.018 g	Carbohydrate	16.843 g	Calcium	*2.657* mg	Ash	*N/A* g	57.489% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.207			8.199% Calories from Protein
Type of Fat	-							

Components					
Meat/Meat ALT	oz eq	Grain	oz eq	Fruit	cup
				Vegetable	.5 cup
				Milk	cup

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes required nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.